

**S.R.R.&C.V.R. GOVT. DEGREE COLLEGE (A)**

**Department of Food Technology**

**GUEST LECTURE ON FUTURE PROSPECTS OF FOOD TECHNOLOGY**

**Date: 22/01/2022**

**RESOURCE PERSON: Dr C.H. Manjula**

**Assistant Professor**

**Dept. of Food and Nutritional Sciences**

**Acharya Nagarjuna University**

**Guntur**

**Time: 12 PM**

**Students Participated: I & II FMB**

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The Department of Food Technology has organized a guest lecture on ***“Future Prospects of Food Technology”*** for 1<sup>st</sup> and 2<sup>nd</sup> year BSc students through virtual mode.

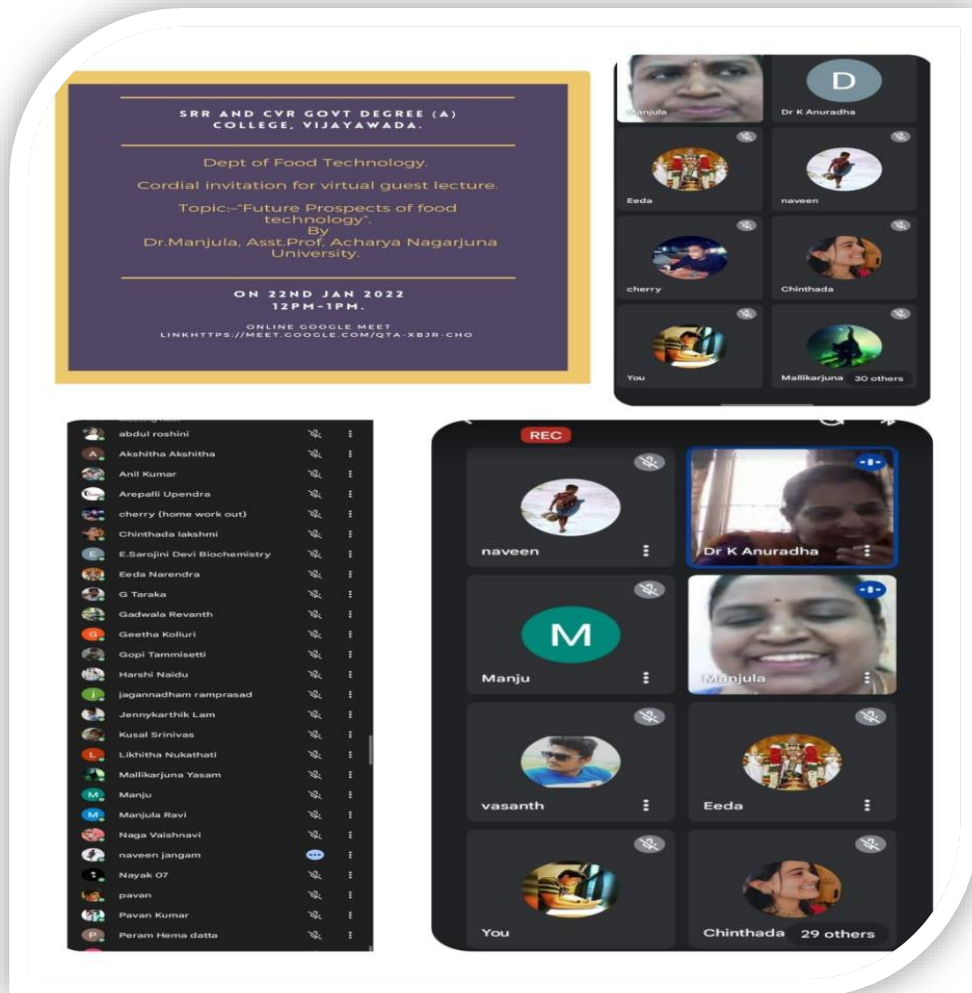
The resource person Dr Manjula has said that Food technology involves the study of characteristics of food, its nutritional composition, reactions and changes that take place at various levels of processing and storage, and microbiological aspect of food to prevent spoilage and enhance shelf life. She said that professionals work to improve manufacturing methods through new processing, preservation and packaging technologies as well as develop new products and technologies to improve the shelf life of the product.

She also highlighted that the food processing sector is growing globally and skilled persons are in great demand. Nobody can survive without eating food. Therefore, food industries will always keep processing food and hiring professionals.

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It was an interactive session and Dr Manjula said that a degree in food technology may offer a global career as a research scientist food inspector, quality controller, food processing supervisor and so on.



**Guest Lecture by Dr Manjula**